

Mississippi Mud Cake

1 yellow cake mix; prepared as directed

Topping

10 oz. bag semi-sweet chocolate chips

3/4 cup chopped pecans

powdered sugar

Mud

1/2 cup cocoa powder

2 cups brown sugar

4 cups hot water

2 tsp. vanilla

1 tsp. cinnamon

Line the bottom and sides of a 12" Dutch oven with heavy foil. To the oven add prepared cake mix.

Prepare The Mud: In a separate bowl combine all "Mud" ingredients and stir until well mixed. Pour mud mixture over the cake batter.

Bake: Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes. Sprinkle chocolate chips and pecans over top of cake about 5 minutes before cake is done.

Dust top of cake with powdered sugar just before service.

Serve warm with whipped cream.

Serves: 10-12

-----My notes and variations-----

If you really want a chocolate overload try using chocolate cake mix. I've been know to use a few more chocolate chips that what's called for. Sometimes I reduce the cinnamon but that's just my preference. The cinnamon sometimes dominates. If you don't have the luxury of being able to cook with a Dutch oven, you can bake this in one of them inside ovens. You need something bigger than a regular cake pan. Remember, you are putting a complete cake mix, 4 cups of water and 2 1/2 cups of other stuff in it and the cake is going to rise some. If you do bake this with one of them fancy inside ovens, bake it at about 350°. Don't try to slice and serve this with a knife. Use a large serving spoon and don't forget to pour some of the mud over the cake.

I stole this from Byrons Dutch oven page, <http://papadutch.home.comcast.net/>. He has about 120 great recipes and all kinds of useful Dutch Oven informations.